

Ultra Low Freezer Performance and Energy Use

Dometic Model UP 755 G

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January, 2012

Product Website: <http://bakerco.com/freezers-UF.pdf>

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Acknowledgments

UC Davis acknowledges the support provided by the manufacturers of this equipment who loaned, shipped and advised us on correct operation and testing methods.

UC Davis recognizes the commitment of the participating establishments to increasing the energy efficiency of their facilities and eagerness to support conservation initiatives. The enthusiasm of the facility staff to accommodate our on-site visits and needs was appreciated.

This especially includes the School of Veterinary Medicine, and staff in the Multi-Purpose Teaching facility. The staff of this school has been outstanding in its help and support with providing space and access to valuable laboratory space.

UC Davis Students played an integral role in collecting data sets, moving and unpacking freezers, assembling and calibrating thermocouples. Any errors in reporting are not to be attributed to their work as it was reviewed and supervised by career staff.

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Gratitude

Thanks are deserved for people who made this happen at UC Davis. Without their assistance these measurements could not have been made. Any oversights are the responsibility of the author.

Julie Peri, '12
Ziming Li '12
Teresa Souder Vet Medicine
Shawn Rasmussen Vet Medicine
Bill Starr DCM
John Sorenson DCM

Sally Ivory Genome Center
Dean Lavelle Genome Center
Peter Klavins Physics
Logan Hines Biology
Mick Pretty Facilities Management

At Baker Scientific Dennis Obrien provided valuable advice on measurements and performance, Barry Bolinger helped with product support and Dan Eagleson was instrumental in arranging loan of both freezers.

Introduction

The energy intensity of laboratories has come into focus over recent years, and Labs21 has provided a website to publish this data. As well, building designers are looking for new ways to reduce building plug load and cooling from reject heat.

During October, 2011 staff and students from the office of Environmental Stewardship and Sustainability tested three ultra low freezers (ULF, Tables 1 and 2). The manufacturers kindly shipped, helped install the freezers and advised this project. Without their enthusiastic participation it could not have occurred and we are very grateful. The results from the Dometic freezer testing are presented here.

Distributor	Baker
Manufacturer	Dometic
Model	UP 755 G
Face Width (")	36
Door Swing Min. (")	2
Cubic Feet	26.6
2" Boxes	500
Boxes/Linear Foot	158

Table 1. Ultra Low Freezer dimensions and capacities.

Distributor	Baker
Manufacturer	Dometic
Outer Door Hinge	Pivot; Autoclose
Door Swing	100°
Outer Door	3" SIP
Latch	Easy snap, passive with a push
Gaskets	3 closed, on door
Inner Doors	Insulated, narrow handle
Vacuum Relief	Rear
	heated
Noise	62 dBA

Table 2. Freezer Construction and Doors. The Dometic freezer has vacuum sealed walls that are thin and allow a lighter design overall, and the door stops at 90 degrees.

Testing methods

Energy

We used Elite Pro energy meters on loan to UC Davis from the Pacific Gas and Electric Tool Lending Library, set up with 15 Amp current transducers (CT's). Split cord pigtails provided single conductors for CT placement, or CT's were placed over single conductors inside the mechanical cabinet. All three freezer amperages were measured simultaneously to obtain Volt-Amp values. Power factor was measured individually on each freezer by attaching voltage clips in a bare wire outlet box before energizing and then insulated, thus avoiding live connection hazards. We multiplied Volt-Amps by the power factors to calculate Watts during subsequent tests. Freezers were allowed to stabilize at each temperature for 6 –10 hours, then energy measurements were logged either at 1 minute or 5 minute intervals and averaged over at least 8 hours. Freezers were tested without samples.

Temperature

On the recommendation of cryo-temperature experts in the UC Davis Physics Department, we selected type J thermocouple (TC) wire for temperature sensing. We cut and welded 13 TC's at either 3 or 5 meters, and attached them to type J plugs. They were inter-calibrated for precision in a methanol bath with dry ice chunks and stirring. Three TC's were measured during both calibration sessions and averaged. Offsets from these averages were calculated for each TC and were applied to temperature readings, (Appendix B).

Up to eight TC's were logged simultaneously using an Omega TC-08 panel. Two TC's were placed in each ULF, one next to the installed temperature probe, and one in the geometric center of the cabinet, about 4 cm above the shelf. Intake air temperature was logged on the grill. Occasional room temperature measurements were made with an infrared thermometer, and room temperature was 23.0 +/- 0.3 C.

Results

Temperature Characteristics

The purpose of this test was not detailed assessment of spatial and temporal uniformity. Some data was collected from the two TC's in the middle of the freezer and next to the sensor, (Table 3). [As shown by Figure 2] the middle of the freezer was slightly (0.3 °) warmer than next to the sensors, which generally was near the bottom of the freezer.

	Dometic
Mean of Both TCs	-79.7
Max-Min	2.44
Measured - Set Point	0.31
Sensor - Middle	-0.28

Table 3. Temperature values over time and uniformity in the cabinet, (set point -80 degrees).

Energy Consumption

The Dometic ULF consumed about 16 kWh/d at minus eighty Celsius, (Table 4). The energy intensity per box and cubic foot were calculated as well.

	Dometic
Energy Use kWh/d	16.1
Power Factor	0.86
Energy Intensity (W/CF)	25.2
Energy Intensity (W/Box)	1.34
Electricity Cost/y (8.5 c/kWh)	\$ 500
Electricity Cost/Box/y	\$ 1.00

Table 4. Energy consumption and intensity at the set point -80 °C.

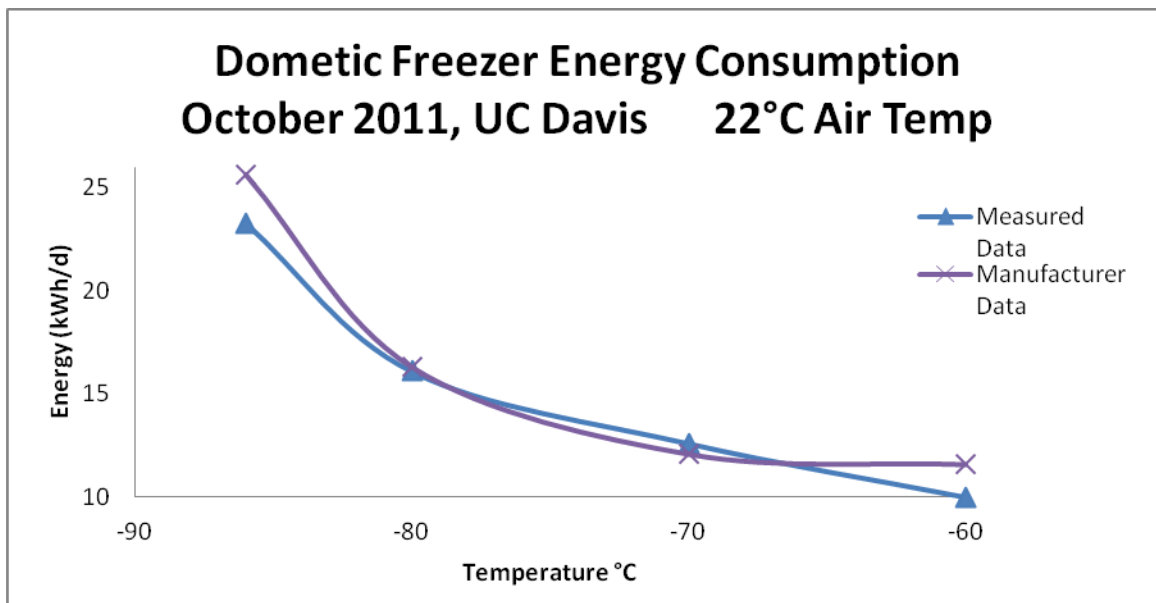


Figure 1. Energy consumption of Dometic ultra low freezer at four set points compared to manufacturer data

Appendices.

A) Complete temperature measurements and deviations.

Mean Temperature Measured at Sensor

-80 -79.8

Mean Temperature Measured at Middle

-80 -79.6

Sensor °C - Middle °C

-80 -0.28

Range Max-Min

-80 2.44

Sensor °C -Set Point

-80 0.31

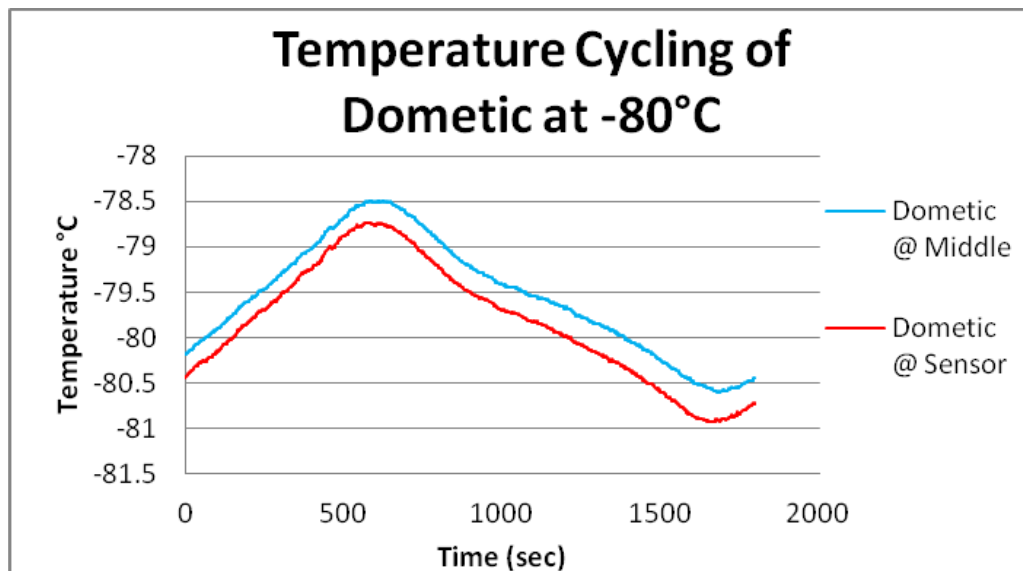
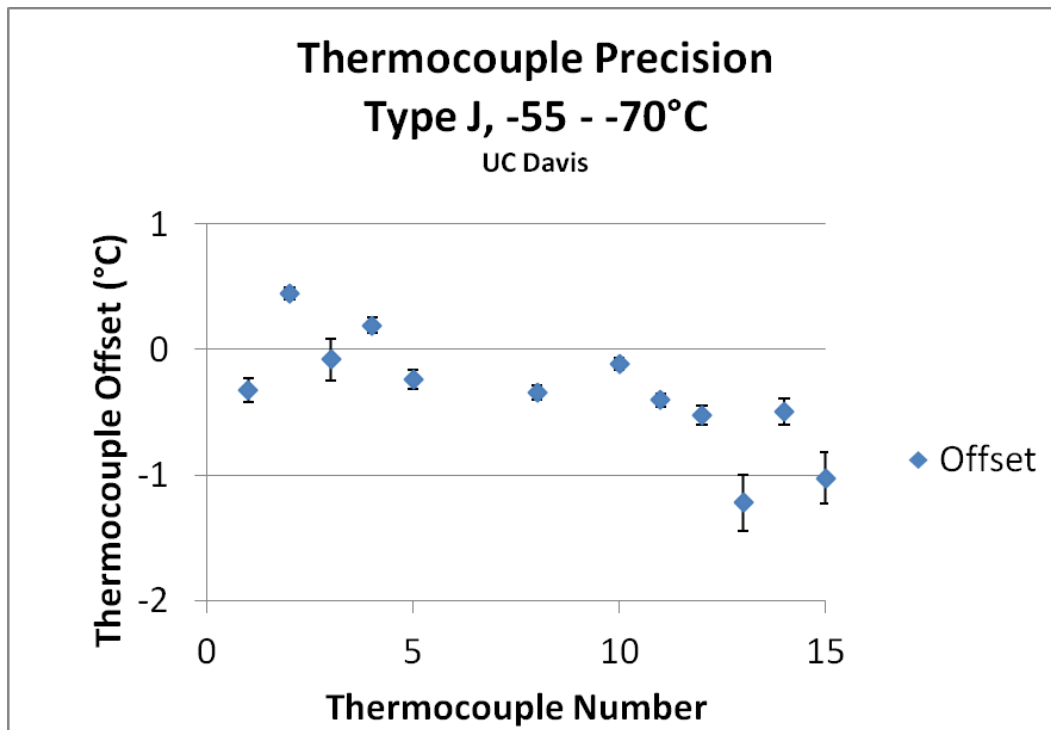
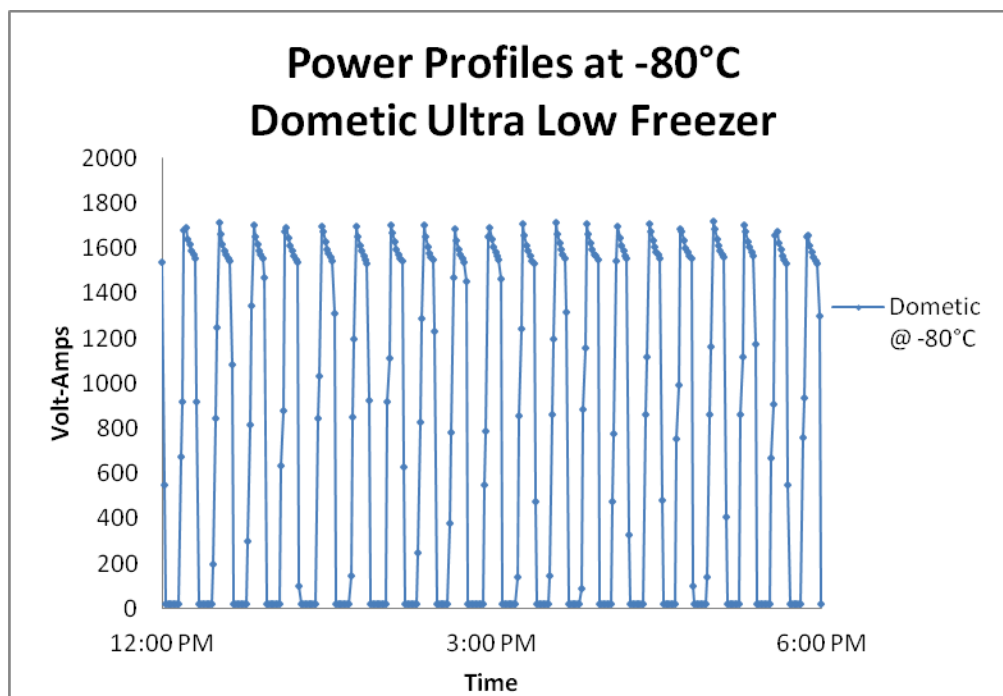


Figure 2. Complete Temperature cycling at -80°C shows that temperatures at the middle of the freezer were about 0.2° warmer than at the sensor

- B) Thermocouple Precision measured in methanol and dry ice bath. The thermocouples were generally within 0.5 °C, though two were a degree or more from a mean of four TC's. Offsets were applied to each thermocouple's data.



- C) Dometic Power profiles at -80 degrees Celsius



D) Example Dometic Data at -80 degrees Celsius logged by the Elite Pro logger.

Date	End Time	Avg. Volt	Avg. Amp	Avg. PF
10/18/2011	12:00 PM	202.9	7.57	0.86
10/18/2011	12:01 PM	203.7	2.7	0.85
10/18/2011	12:02 PM	204.2	0.11	-0.55
10/18/2011	12:03 PM	204.4	0.11	-0.55
10/18/2011	12:04 PM	204.5	0.11	-0.55
10/18/2011	12:05 PM	204.7	0.11	-0.55
10/18/2011	12:06 PM	205.2	0.11	-0.55
10/18/2011	12:07 PM	205	0.11	-0.55
10/18/2011	12:08 PM	205.5	0.11	-0.55
10/18/2011	12:09 PM	205.4	0.11	-0.55
10/18/2011	12:10 PM	204.8	3.29	0.86
10/18/2011	12:11 PM	204.6	4.49	0.81
10/18/2011	12:12 PM	204	8.23	0.87
10/18/2011	12:13 PM	204.1	8.28	0.87
10/18/2011	12:14 PM	204	8.04	0.87
10/18/2011	12:15 PM	204.4	7.9	0.86
10/18/2011	12:16 PM	204.4	7.76	0.86
10/18/2011	12:17 PM	204.6	7.68	0.85
10/18/2011	12:18 PM	204.5	7.59	0.85
10/18/2011	12:19 PM	205	4.47	0.84
10/18/2011	12:20 PM	205.7	0.1	-0.54
10/18/2011	12:21 PM	205.7	0.1	-0.53
10/18/2011	12:22 PM	205.6	0.1	-0.53
10/18/2011	12:23 PM	205.4	0.1	-0.54
10/18/2011	12:24 PM	204.8	0.1	-0.54
10/18/2011	12:25 PM	204.7	0.1	-0.54
10/18/2011	12:26 PM	204.9	0.1	-0.54
10/18/2011	12:27 PM	205	0.1	-0.54
10/18/2011	12:28 PM	204.8	0.97	0.87
10/18/2011	12:29 PM	204.2	4.13	0.84
10/18/2011	12:30 PM	203.6	6.14	0.84
10/18/2011	12:31 PM	203.4	8.42	0.88
10/18/2011	12:32 PM	203.5	8.17	0.87
10/18/2011	12:33 PM	203.3	7.96	0.87
10/18/2011	12:34 PM	203.2	7.82	0.86
10/18/2011	12:35 PM	203.3	7.72	0.86
10/18/2011	12:36 PM	203.6	7.65	0.86
10/18/2011	12:37 PM	203.7	7.58	0.86
10/18/2011	12:38 PM	203.9	5.32	0.85
10/18/2011	12:39 PM	204.7	0.11	-0.55
10/18/2011	12:40 PM	204.5	0.11	-0.55

